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Development and production of indigenous milk product, lauz

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Lauz is a traditional dairy product specially prepared by Muslim community on the occasion of Eid. Very rarely it is prepared in some part of India, therefore very few people know about this product. It is prepared either by oven or deep frying in oil. The product is prepared by using suji (semolina), khoa, sugar, etc. As it is known to very few people nobody knows the correct method of its preparation. Therefore present investigation was carried out to standardize this concentrated deep fried or oven dried dairy product. Considering the initial investigation, the effect of three different levels of sugar, suji and khoa were studied on the sensory quality of this product. Sensory evaluation of fresh samples was done on a 9-point hedonic scale. It is observed that the control sample T1 got highest score (8.88) for the flavor as compared to the rest combinations. After this the sample T3 got highest score (8.66). For the body and texture the sample T1 got highest score than the rest of samples. The body and texture of (T1) this sample also was appreciated by all the judges and might be due to this reason this sample awarded with highest score. As the suji quantity increased the body and texture score decreased. As the suji content increased the product got brownish color, therefore the panelists gave more to product. Therefore as the suji content increased the score also increased. From the present investigation it is concluded that the best quality of indigenous milk product lauz can be prepared by using 300 gm of khoa, 350 gm of suji, 300 gm of sugar and 50 gm of ghee for the combination of 1000 gm of product.

Biography

Gaikwad S M did his PhD in Dairy Science. His expertise is in standardization of various traditional milk products. He is engaged in teaching, research and extension activities and has 13 years of teaching experience of graduate college. He has published 35 research papers in national and international journals and presented many research papers in national and international conferences. In 2015, he was felicitated with Young Scientist Award by SAADC, Pattaya, Thailand. He also won BOBLME travel award to participate in international conference and workshop held in Sri Lanka in the year 2014.

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